

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



BUTCHERING TIME

U. S. Department of Agriculture

Ruth Van Deman, Bureau of Home Economics, and Wallace Kadderly, Radio Service, U. S. D. A. Broadcast in the Department portion of the National Farm and Home Hour, Wednesday, December 30, 1942, over stations associated with the Blue Network.

---ooOoo---

WALLACE KADDERLY: And in Washington, here's Ruth Van Deman with a report on home butchering. By the way, Ruth, have you ever sampled a "liverwurst kettle"?

RUTH VAN DEMAN: Indeed I have. Who could ever forget the good savory smell, while the meat's cooking in the big iron kettle over a corncob fire. To my way of thinking, a "liverwurst kettle" is one of the best of all ways to get every last bit of goodness out of the meat, and out of the bone . . . . Now this morning, just to be sure I'm keeping up to date, I looked over the three Farmers' Bulletins Secretary Wickard mentioned on a recent Friday -- the bulletins on pork, on beef, and lamb and mutton. And then I made a special call on Mr. K. F. Warner, who wrote the bulletin on pork. According to Mr. Warner, one of the most important things for the home butcher to keep in mind is this: Freshly slaughtered pork should be chilled -- within 48 hours -- to a temperature between 34 and 40 degrees Fahrenheit. If you can get the meat cooled out within 24 hours, so much the better.

KADDERLY: What's the best temperature while the meat is curing?

VAN DEMAN: Around 38 degrees. The flavor will be better, and more uniform, if you can hold the meat to about 38 degrees. (Of course if you live near a freezer locker or meat-curing plant, you don't have to consider the weather at all.) And use all of the meat. Don't waste the trimmings. They're fine for sausage, and scrapple, and headcheese.

KADDERLY: Fried scrapple for breakfast. That's my dish.

VAN DEMAN: Mine too, Wallace.

KADDERLY: How do you cook it, Ruth?

VAN DEMAN: Slice it off, and dip the pieces in flour, and then fry.

KADDERLY: Fried scrapple's mighty good with sirup.

VAN DEMAN: Yes, but to me, good scrapple is better plain.

KADDERLY: I meant to ask you -- Did Mr. Warner say anything about lard?

VAN DEMAN: Yes. He says the question he has to answer most often is this: "Please tell me how to make rancid lard sweet."

KADDERLY: I didn't know it could be done.

VAN DEMAN: That's the point. It cannot be done. That's why it pays to do a very careful job the first time. Render the lard carefully. Store it in containers that are reasonably small. Fill them clear to the top, to drive out

the air. Then cover the lard as tightly as possible and store it in a place that's dark and cool.

KADDERLY: These containers, Ruth. What do you mean by "reasonably small"?

WAT DEMAN: Buckets or cans that held two to five pounds. If the container is small enough, you can use up the lard -- as you open each can -- before it has a chance to get rancid. And may I say, in closing, that the subject of lard is well taken care of in Mr. Warner's bulletin on pork. Farmers' Bulletin 1186. "Pork on the Farm -- Killing, Curing, and Canning."

KADDERLY: And the other Farmers' Bulletins on home butchering are Number 1415, on beef, and Number 1807, on lamb and mutton. . . . Thank you, Ruth, and perhaps I'd better repeat what Secretary Wickard emphasized a week or two ago -- there are no fees or other restrictions on butchering for home use. The Secretary also said, "Farmers have a patriotic duty of not using more than their share of the meat, and if all that share can be killed and cured at home, so much the better."

#